Attachment F

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	1	IEW DATE ESTABLISHMENT NO. AND NAME				CITY Hullha Negra	
FOREIGN PLANT REVIEW FORM	June	2,2000	BE-Comercio e Industria, In LTD SIF 226	portac	ao e Exportacao	COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL Silva Bittencourt		EVALUATION X Acceptable Re	cceptable/	ceptable
CODES (Give an appropriate code for each A = Acceptable					= Not Reviewed	O = Does not a	poly
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials		
Water potability records	01 M	Product	handling and storage	30 A	Laboratory confi	rmation	57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clair	ms	59 A
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGR	AM	Inspector monito	ring	60 A
Sanitizers	05 A	Effectiv	re maintenance program	33 A	Processing sched	dules	61 A
Establishments separation	06 A	Preoper	rational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing recor	ds	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspe	ction	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 A
Temperature control	10 A	Animal	identification	37 O	Container closure exam		
Lighting	11 A	Antemo	ortem inspec. procedures	38 O	Interim container	handling	67 A
Operations work space	12 A	Antemo	ortem dispositions	39 O	Post-processing handling		
Inspector work space	13 A	Human	e Slaughter	40 O	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O	Process. defect actions plant		70 A
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing control inspection		71 A
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/E	CON. FRAUD CONTRO	DL
(b) CONDITION OF FACILITIES EQUIPMEN	Т	Restrict	ed product control	44 A	Export product ic	dentification	72 M
Over-product ceilings	17 M	Returne	ed and rework product	45 A	Inspector verifica	ition	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	·	Export certificate	es .	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 N
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection super	vision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of securi	ty items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment securit	У	78 N
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verificati	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status	}	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 N
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27	Control	of restricted ingredients	54			

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE ESTABLISHMENT NO. AND NAME June 1.2000 BE-Comercio e Industria, Importacao e Exportaca			CITY Hullha Negra	
	June 1,2000	LTD SIF 226	о е Ехропасао	COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane de Silva Bittencourt		ceptable/ review Unacceptable	

- 72. Export and domestic packaged product, ready for shipment, was comingled in storage.
- 17. Above exposed product in a cooler, condensate was observed on overhead structures that were not cleaned and sanitized daily.
- 28. Incoming product in shipping bags, were being opened with a knife coming in contact with the exposed product.
- 01. Microbiology for water potability is performed only on water after chlorine is added.
- SSOP. No preventative action was being recorded

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AI Frigorifico Extremo Si				Capao Do Leao	
FOREIGN PLANT REVIEW FORM		ne 1, 000h	riigornico extremo st	ui SIF	IOJ I		COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL Silva Bittencourt			EVALUATION X Acceptable Acc	ceptable/ Unacc	ceptable
CODES (Give an appropriate code for each r A = Acceptable M = Margin.	review item listed below) ally Acceptable U = Unacceptable N = Not Reviewed				≈ Not Reviewed	O = Does not a	pply	
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing		29 A	Packaging materials		
Water potability records	01 M	Product	handling and storage	е	30 A	Laboratory confir	mation	57 N
Chlorination procedures	02 A	Product	reconditioning		31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation		32 A	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION	PROGRAM	4	Inspector monito	ring	60 N
Sanitizers	05 A	Effectiv	e maintenance progra	am	33 A	Processing sched	lules	61 O
Establishments separation	06 A	Preope	ational sanitation		34 A	Processing equip	ment	62 O
Pestno evidence	07 A	Operati	onal sanitation		35 A	Processing record	ds	63 O
Pest control program	08 A	Waste	disposal		36 A	Empty can inspec	ction	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL			Filling procedures	5	65 O
Temperature control	10 A	Animal	Animal identification			Container closure exam		
Lighting	11 A	Antemo	ortem inspec. procedu	ıres	38 A	Interim container handling		
Operations work space	12 A	Antemo	ortem dispositions		39 A	Post-processing handling		68 O
Inspector work space	13 A	Human	e Slaughter		40 A	Incubation procedures		69 O
Ventilation	14 A	Postmo	rtem inspec. procedu	ıres	41 A	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions		42 A	Processing contro	ol inspection	71 O
Equipment approval	16 A	Conder	nned product control		43 A	5. COMPLIANCE/E	CON. FRAUD CONTR	
(b) CONDITION OF FACILITIES EQUIPMEN	т	Restric	ed product control		44 A	Export product id	lentification	72 A
Over-product ceilings	17 A	Returne	ed and rework produc	xt .	45 A	Inspector verifica	ition	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL			Export certificate	s	74 A
Product contact equipment	19 A	Residue	program compliance	•	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures		47 A	Inspection superv	vision	76 A
Dry storage areas	21 A	Residue	reporting procedure	s	48 A	Control of securi	ty items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.		49 A	Shipment securit	У	78 A
Welfare facilities	23 A	Storage	and use of chemical	ls	50 A	Species verificati	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CO	NTROL		"Equal to" status	•	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim		51 A	Imports		81 N
Personal dress and habits	25 A	Bonele	ss meat reinspection		52 A			
Personal hygiene practices	26 A	Ingredi	ents identification		53 A			
Sanitary dressing procedures	27 A	Contro	of restricted ingredie	ents	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME Frigorifico Extremo Sul SIF 1651	CITY Capao Do Leao COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Suzane da	IGN OFFICIAL Silva Bittencourt		ceptable/ review Unacceptable

- 01. Microbiology for water potability was not done on samples taken prior to adding chlorine.
- SSOP. Procedures for preoperational and operational sanitation were written together and was confusing.
- E. coli testing. The person designated as the sampler was not specified in the plan nor was the location in the plant for sampling.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	W DATE	ESTABLISHMENT NO. AND NAM	IE		CITY	-
FOREIGN PLANT REVIEW FORM	June	2, 2000	Braskarne Comercio e Armaze	ns Ge	rais SIF 412	Itajai COUNTRY	
		- 05 5005	1011 05510141	· · · · · · · · · · · · · · · · · · ·	Levaluation	Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL Silva Bittencourt		EVALUATION Acceptable Re-	eptable/ review Unacc	eptable
CODES (Give an appropriate code for each of the A = Acceptable M = Margin.			below) U = Unacceptable	N =	= Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 O
A LINA CIO FOTA DI ICUMPAT. FA CUI ITICO		Equipm	ent Sanitizing	29	Packaging materia	ale	56
(a) BASIC ESTABLISHMENT FACILITIES	01	, ,		U 30			O 57
Water potability records	A		handling and storage	A 31	Laboratory confirm	mation	0
Chlorination procedures	A 03		reconditioning	A 32	Label approvals		58 O
Back siphonage prevention	A	Product	transportation	Ā	Special label clain		59 O
Hand washing facilities	A		STABLISHMENT SANITATION PROGRA		Inspector monitor		60 O
Sanitizers	05 A		e maintenance program	33 A	Processing sched		61 O
Establishments separation	°6	Preoper	ational sanitation	34 A	Processing equipr	ment	62 O
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	is	63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 M		2. DISEASE CONTROL		Filling procedures	· · · · · · · · · · · · · · · · · · ·	65 O
Temperature control	10 A	Animal	identification	37 O 38 O	Container closure	exam	66 O
Lighting	11 A	Antemo	Antemortem inspec. procedures		Interim container	handling	67 O
Operations work space	12 A	Antemo	rtem dispositions	39 O	Post-processing h	nandling	68 O
Inspector work space	13 A	Humane	Slaughter	40 O	Incubation proced	dures	69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O	Process. defect a	ctions plant	70 O
Facilities approval	15 N	Postmo	rtem dispositions	42 O	Processing contro	ol inspection	71 O
Equipment approval	16 N	Conden	nned product control	43 O	5. COMPLIANCE/EC	CON. FRAUD CONTRO	DL
(b) CONDITION OF FACILITIES EQUIPMENT	Г	Restrict	ed product control	44 O	Export product id	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 O	Inspector verificat	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	S	74 A
Product contact equipment	19 O	Residue	program compliance	46 O	Single standard		75 N
Other product areas (inside)	20 A	Samplin	ng procedures	47 O	Inspection superv	rision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 O	Control of securit	y items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A	Shipment security	1	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on	79 O
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING	۰	Pre-bon	ing trim	51 O	Imports		81 N
Personal dress and habits	25 A	Boneles	s meat reinspection	52 O			
Personal hygiene practices	26 A	Ingredie	ents identification	53 O			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 O			
	<u> </u>						

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE ESTABLISHMENT NO. AND NAME June 2, 2000 Braskarne Comercio e Armazens Gerais SIF 412			CITY Itajai
	June 2, 2000	Braskarile Comercio e Armazens Gerais SIF 412		COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt			ceptable/ review Unacceptable

- 09. No internal monitoring of rodents.
- 29. Drilling and tempersture taking done without reflecting the box or plastic.
- HACCP. Some critical limits not complete. Verification not specific.

U.S. DEPARTMENT OF AGRICULTURE	REVII	W DATE	ESTABLISHMENT NO. AND NAM	ΛE	CITY		
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	Tuna	e 5, 2000 Sola S/A-Industrias Alimenticias SI		Tres Rios			
FOREIGN PLANT REVIEW FORM	June	3, 2000	Sola S/A-moustrias Annientic	ias s	COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks			GIGN OFFICIAL Silva Bittencourt		EVALUATION Acceptable Re-review Unacc		
CODES (Give an appropriate code for each	l				Acceptable Re-review Unacc	ceptable	
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable	N :	= Not Reviewed O = Does not a	pply	
1. CONTAMINATION CONTROL		Cross c	contamination prevention	28 A	Formulations	55 A	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 M	Packaging materials	56 A	
Water potability records	01 A	Product	t handling and storage	30 A	Laboratory confirmation	57 N	
Chlorination procedures	02 A	Product	t reconditioning	31 A	Label approvals	58 A	
Back siphonage prevention	03 A	Product	t transportation	32 A	Special label claims	59 O	
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monitoring	60 A	
Sanitizers	05 A	Effectiv	e maintenance program	33 M	Processing schedules	61 A	
Establishments separation	06 A	Preoper	rational sanitation	34 A	Processing equipment	62 A	
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing records	63 A	
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection	64 A	
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 A	
Temperature control	10 A	Animal	identification	37 O	Container closure exam	66 A	
Lighting	11 A	Antemo	ortem inspec. procedures	38 O	Interim container handling		
Operations work space	12 A	Antemo	ortem dispositions	39 O	Post-processing handling		
Inspector work space	13 A	Human	e Slaughter	40 O	Incubation procedures	69 A	
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O	Process. defect actions plant	70 A	
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing control inspection	71 A	
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTRO	OL	
(b) CONDITION OF FACILITIES EQUIPMENT	T	Restrict	ted product control	44 A	Export product identification	72 A	
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verification	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A	
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard	75 N	
Other product areas (inside)	20 A	Samplin	ng procedures	47 O	Inspection supervision	76 A	
Dry storage areas	21 A	Residue	e reporting procedures	48 O	Control of security items	77 A	
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A	Shipment security	78 A	
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	79 A	
Outside premises	24 A	4	I. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N	
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ning trim	51 A	Imports	81 N	
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME Sola S/A-Industrias Alimenticias	QIE 736	CITY Tres Rios	
	June 3, 2000	Joia 3/A-muustrias Ammenticias	311 730	COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Suzane da	IGN OFFICIAL Silva Bittencourt		ceptable/ review Unacceptable	

- 33. An overhead cooling unit was consstructed to drain into a hand wash sink in the boning room.
- 29. A cooked product paddle guard was not removable for complete cleaning and sanitization.
- SSOP. Preventative action was not being recorded. The product freezer was not addressed in the program.
- HACCP. Critical limits for temperature were not addressed in the program.

*U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS Barra do Garcas June 6, 2000 Vale Do Agaguaia Alimentos Ltda. SIF 42 COUNTRY FOREIGN PLANT REVIEW FORM **Brazil** NAME OF REVIEWER NAME OF FOREIGN OFFICIAL **EVALUATION** Acceptable/ Re-review Dr. M. Douglas Parks Dr. Suzane da Silva Bittencourt X Acceptable Unacceptable CODES (Give an appropriate code for each review item listed below) M = Marginally Acceptable U = Unacceptable N = Not Reviewed A = Acceptable O = Does not apply 55 28 Cross contamination prevention **Formulations** 1. CONTAMINATION CONTROL 0 29 56 Packaging materials **Equipment Sanitizing** (a) BASIC ESTABLISHMENT FACILITIES A N 30 57 O Product handling and storage Laboratory confirmation Water potability records 02 A 31 58 O Product reconditioning Label approvals Chlorination procedures 03 A 32 A 59 O Product transportation Special label claims Back siphonage prevention 04 **A** 60 **O** Hand washing facilities (d) ESTABLISHMENT SANITATION PROGRAM Inspector monitoring 05 **A** 61 O **Sanitizers** Effective maintenance program Processing schedules 06 A 34 M 62 O Preoperational sanitation Processing equipment Establishments separation 07 **A** 35 [] 63 O Operational sanitation Processing records Pest -- no evidence 08 A 36 A 64 O Waste disposal Empty can inspection Pest control program 09 A 65 O Filling procedures Pest control monitoring 2. DISEASE CONTROL 37 A 10 **A** 66 O Animal identification Container closure exam Temperature control 11 A 38 A 67 O Interim container handling Lighting Antemortem inspec. procedures 12 A 39 A 68 O Antemortem dispositions Post-processing handling Operations work space 40 A 69 O 13 A **Humane Slaughter** Incubation procedures Inspector work space 14 A 41 A Process. defect actions -- plant Postmortem inspec. procedures Ventilation 42 A 15 N Facilities approval Postmortem dispositions Processing control -- inspection 16 N 43 A Condemned product control 5. COMPLIANCE/ECON. FRAUD CONTROL Equipment approval Restricted product control **Export product identification** (b) CONDITION OF FACILITIES EQUIPMENT 73 **A** 17 M Inspector verification Returned and rework product Over-product ceilings 18 A 3. RESIDUE CONTROL **Export certificates** Over-product equipment 19 A 75 N Single standard Residue program compliance Product contact equipment 76 **A** 20 A 47 A Inspection supervision Other product areas (inside) Sampling procedures 48 A 77 **A** 21 A Residue reporting procedures Control of security items Dry storage areas 49 **A** 78 A 22 Shipment security Antemortem facilities Approval of chemicals, etc. 23 A 50 **A** 79 Species verification Storage and use of chemicals Welfare facilities A 80 N 24 A "Equal to" status 4. PROCESSED PRODUCT CONTROL Outside premises 51 A 81 N **Imports** Pre-boning trim (c) PRODUCT PROTECTION & HANDLING 52 A 25 A Boneless meat reinspection Personal dress and habits 26 A 53 A Ingredients identification Personal hygiene practices 54 A 27 A Control of restricted ingredients Sanitary dressing procedures

ESTABLISHMENT NO. AND NAME

REVIEW DATE

CITY

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME		CITY Barra do Garcas
	June 6, 2000	Vale Do Agaguaia Alimentos Ltda.	31F 42	COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Suzane da	IGN OFFICIAL Silva Bittencourt		eptable/ review Unacceptable

- 34. The machine for applying metal clips to packaged product had residues from previous days uses.
- 17. Dripping condensate was falling into exposed product trafficways in a product cooler.
- 35. The carcass split saw was not completely cleaned and sanitized between uses.

 Overspray water was dripping from overhead structures, not cleaned and sanitized daily, onto carcasses at the carcass spray station.
- 01. Microbiology examination was not done on water until after clorination.
- SSOP. No signature of responsibile person on program. Operational sanitation was included in the GMP's making it very difficult to understand.
- HACCP. Feces was recorded on a carcass but no preventative action was recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	W DATE	ESTABLISHMENT NO. AND NAM	1E		CITY San Jose dos Qu	uatro
FOREIGN PLANT REVIEW FORM	June	e 6, 2000 Frigorifico Quatro Marcos Ltda			IF 3031	COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL Silva Bittencourt			ceptable/	ceptable
CODES (Give an appropriate code for each r					Veceptable He-	review Unac	
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Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA	M	Inspector monito	ring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	lules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operation	onal sanitation	35 M	Processing record	ds	63 A
Pest control program	08 A	Waste o	disposal	36 A	Empty can inspec	ction	64 A
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Temperature control	10 A	Animal	identification	37 A	Container closure	exam	66 A
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Equipment approval	16 A	Condem	nned product control	43 A	5. COMPLIANCE/E	CON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPMEN		Restrict	ed product control	44 A	Export product id	lentification	72 A
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Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on —————	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 N
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CIE 2021	CITY San Jose dos Quatro	
	June 6, 2000	Frigorifico Quatro Marcos Ltda	SIF 3031	COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt			ceptable/ review Unacceptable	

- 35. Cooking racks for plastic tubes of product had residues from previous day's uses. The carcass split saw was not cleaned and sanitized completely between uses. The moving eviseration table was coming up with residues from previous uses.
- 11. A section of the bonong room had insufficient lighting.
- 28. Ingesta was found in the cheek meat in the offal processing room.
- 18. Condensate was dripping onto product cookers, from overhead structures not cleaned and sanitized daily.
- SSOP. No preventative action was being recorded. Operational sanitation was included in the GMP and was very confusing.
- HACCP. In a CCP where temperature was named as critical, the calibration of the thermometer was not recorded.

ారి:S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	EVIEW DATE ESTABLISHMENT NO. AND NAME		ME		CITY	
INTERNATIONAL PROGRAMS	June	8, 2000 Bertin Ltda SIF 337				Lins	
FOREIGN PLANT REVIEW FORM	June	0, 2000	Bottim Bittu Bit Bot.			COUNTRY Brazil	
NAME OF REVIEWER			GN OFFICIAL	·	EVALUATION	ceptable/	· · · · · · · · · · · · · · · · · · ·
Dr. M. Douglas Parks CODES (Give an appropriate code for each r			Silva Bittencourt		Acceptable Acc	review Unac	ceptable
A = Acceptable M = Margin.			U = Unacceptable	N :	= Not Reviewed	O = Does not a	ipply
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Product	handling and storage	30 U	Laboratory confir	mation	57 A
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Back siphonage prevention	03 A	Product	transportation	32 A	Special label clair	ns	59 A
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGR	AM	Inspector monito	ring	60 A
Sanitizers	05 A	Effective	e maintenance program	33 A	Processing sched	lules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operation	onal sanitation	35 M	Processing record	ds	63 A
Pest control program	08 A	Waste o	lisposal	36 A	Empty can inspec	ction	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	5	65 A
Temperature control	10 A	Animal	identification	37 A	Container closure	exam	66 A
Lighting	11 A	Antemo	rtem inspec. procedures	38 A	Interim container	handling	67 A
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing I	handling	68 A
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation proced	dures	69 A
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect a	ctions plant	70 A
Facilities approval	15 N	Postmo	rtem dispositions	42 A	Processing contro	ol inspection	71 A
Equipment approval	16 N	Condem	nned product control	43 A	5. COMPLIANCE/E	CON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPMEN	T	Restrict	ed product control	44 A	Export product id	lentification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 U		3. RESIDUE CONTROL		Export certificate	S	74 A
Product contact equipment	19 M	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection superv	vision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of securit	ty items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	у	78 N
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on .	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 N
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Lins	
	June 8, 2000	Bertin Ltda SIF 337	COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Suzane da	IGN OFFICIAL Silva Bittencourt		ceptable/ review Unacceptable

- 28. Employees handling cooked product had their sleeves rooled up exposing their armpits and when asked to correct it, they rolled the sleeves down with gloves on and did not change before handling exposed cooked product.
- 18. Condensate from an overhead cooling unit was blowing onto exposed carcasses in a cooler.
- 19. In the cooked product dicing area a product conveyor had plastic belt scrapers that were not removed and cleaned properly.
- 35. The carcass split saw was not cleaned and sanitized completely between uses.
- 30. An occasional extra long carcass was dragging the floor at the final inspection rail.
- SSOP. The frequency of cleaning was not stated in the porgram. Operational sanitation was included in the GMP's and was very confusing.

V.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO. AND NA	ME		CITY		
INTERNATIONAL PROGRAMS	June	9, 2000 Swift Armour-S/A Industria e Comercio		rcio SIF 458	Presidente Epit	<u></u>		
FOREIGN PLANT REVIEW FORM					Brazil	···		
NAME OF REVIEWER Dr. M. Douglas Parks	NAMI Dr. S	OF FORE	IGN OFFICIAL Silva Bittencourt		ceptable/ review X Unac	ceptable		
CODES (Give an appropriate code for each	eview	item listed						
A = Acceptable M = Margin	ally Ac		U = Unacceptable	N =	= Not Reviewed	O = Does not a	55 55	
1. CONTAMINATION CONTROL		Cross c	Cross contamination prevention U		Formulations		A 56	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	Packaging materials Laboratory confirmation		
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation			
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals			
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims			
Hand washing facilities	04 A	(d) Es	STABLISHMENT SANITATION PROGR	AM	Inspector monitoring			
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules			
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipment			
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing recor	ds	63 A	
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection			
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedure	65 A 66 A		
Temperature control	10 A	Animal identification			Container closure exam			
Lighting	11 A	Antemortem inspec. procedures			Interim container handling			
Operations work space	12 A	Antemortem dispositions			Post-processing	handling	68 A	
Inspector work space	13 A	Humane Slaughter			Incubation proce	dures	69 A	
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O 42 O			70 A	
Facilities approval	15 A	Postmo	Postmortem dispositions		Processing contr	ol inspection	71 A	
Equipment approval	16 A	Condemned product control 43 5. COMPLIANCE/ECON. FRAU			CON. FRAUD CONTE			
(b) CONDITION OF FACILITIES EQUIPMEN	T	Restricted product control			Export product id	dentification	72 A	
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verification		73 A	
Over-product equipment	18 U		3. RESIDUE CONTROL		Export certificates		74 A	
Product contact equipment	19 U	Residue	program compliance	46 O	Single standard		75 A	
Other product areas (inside)	20 A	Samplii	ng procedures	47 O	Inspection supervision		76 A	
Dry storage areas	21 A	Residue	e reporting procedures	48 O	Control of security items		77 A	
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment securit	ty	78 A	
Welfare facilities	23 A	Storage and use of chemicals			Species verificat	ion	79 A	
Outside premises	24 A		1. PROCESSED PRODUCT CONTROL		"Equal to" status	S	80 N	
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim	51 A	Imports		81 N	
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A				
Personal hygiene practices	26 A	Ingredi	ents identification	53 A 54 A				
Sanitary dressing procedures	27 A	Control of restricted ingredients						

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME Swift Armour-S/A Industria e Come	Presidente Epitacio COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt			ceptable/ review X Unacceptable

- 28. There was feces present on every carcass examined in the coolers and at the pre-boning trim station.
- 19. Plastic conveyor belt scrapers were not removed and cleaned and sanitized daily on exposed product conveyors in the boning room.
- 18. Very loose flaking paint was located on the bottom of a motor directly over an exposed product conveyor. Two flakes of paint were observed in packaged product ready for further processing.
- SSOP. Preventative action was not being recorded. Procedures for operational sanitation were listed in the GMP and it was very confusing.
- HACCP. The stated temperature limit, in the CCP, for product at receiving was not being monitored. The stated temperature of "1 degree C. or less" in the CCP, for the product storage room, was monitored at at 2 and 3 degrees C. and no action was taken. Failure to recognize feces and take action during the monitoring of the incoming carcasses, from an outside establishment, resulted in a total failure of the HACCP plan.

				-	OUTV		
6.5. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		ine 12, Friboi Alimentos Ltda SIF 862		CITY Goiania			
FOREIGN PLANT REVIEW FORM		2000 Pribot Attributos Edda - 517-862		COUNTRY Brazil			
NAME OF REVIEWER Dr. M. Douglas Parks		= - · · - · · - · · - · · · · · · · · ·		EVALUATION Acceptable Re-review Unacceptable	ceptable		
CODES (Give an appropriate code for each	eview	item listed			Acceptable Re-review Unacc	eptable	
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable		= Not Reviewed O = Does not a		
1. CONTAMINATION CONTROL		Cross contamination prevention 28 A		Formulations	55 O		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A	
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation		
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims	59 O	
Hand washing facilities	04 A	(d) ES	STABLISHMENT SANITATION PROGRA	M	Inspector monitoring	60 O	
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules	61 O	
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipment	62 O	
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing records		
Pest control program	08 M	Waste o	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 O	
Temperature control	10 A	1		A	Container closure exam	66 O	
Lighting	11 A	Antemortem inspec. procedures 35		38 A	Interim container handling	67 O	
Operations work space	12 A	Antemortem dispositions 3		39 A	Post-processing handling	68 O	
Inspector work space	13 A	Humane Slaughter 40		40 A	Incubation procedures	69 O	
Ventilation	14 A	Postmo	Postmortem inspec. procedures 41A		Process. defect actions plant	70 O	
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection	71 O	
Equipment approval	16 A	Condemned product control 43 5. COMPLIANCE/ECON. FRAUD			5. COMPLIANCE/ECON. FRAUD CONTR	CONTROL	
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restrict	ed product control	44 A	Export product identification	72 A	
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verification	73 A	
Over-product equipment	18 U		3. RESIDUE CONTROL		Export certificates	74 O	
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard	75 A	
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection supervision	76 A	
Dry storage areas	21 A	Residue	Residue reporting procedures 48 A		Control of security items	77 A	
Antemortem facilities	22 A	Approval of chemicals, etc. 49		A	Shipment security	78 A	
Welfare facilities	23 A			Species verification	79 A		
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N	
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim	51 A	Imports	81 N	
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 M	Control of restricted ingredients 54A					

REVIEW DATE | ESTABLISHMENT NO. AND NAME

NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE	IGN OFFICIAL Silva Bittencourt	Brazil ceptable/ review Unacceptable
FOREIGN PLANT REVIEW FORM (reverse)	June 12, 2000	Friboi Alimentos Ltda SIF 862	Goiania
•	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY

- 08. Poison baits for rodents were located in the storage area for product packaging materials.
- 43. A carcass head, that was to be condemned at the inspection station, was not marked and was enroute to the boning room when it was discovered by the auditor.
- 27. Hair clumps were observed on carcasses in the carcass cooler.
- 18. Most carcasses at the pre-trim station of the boning room had rail grease on them.
- SSOP. No preventative action was being recorded for preoperational and operational sanitation. Operational sanitation procedures were included in the GMP and it was very confusing.
- HACCP. No preventative action was being recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVI	EW DATE	ESTABLISHMENT NO. AND NAME			CITY	
INTERNATIONAL PROGRAMS		une 29, Establecimientos Colonia Es		st 2		Tarariras	
FOREIGN PLANT REVIEW FORM				Brazil			
NAME OF REVIEWER Dr. M. Douglas parks		ME OF FOREIGN OFFICIAL Hector Lazaneo			EVALUATION Acceptable Acceptable	eptable/	
CODES (Give an appropriate code for each		item listed below)					ceptable
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable	N 28	= Not Reviewed	O = Does not a	-,
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	ับ	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	Equipment Sanitizing		Packaging materia	ils	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation		57 O
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims		59 O
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA	M	Inspector monitori	ing	60 O
Sanitizers	05 A	Effective	e maintenance program	33 A	Processing schedu	ıles	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 M	Processing equipm	nent	62 O
Pestno evidence	07 A	Operation	onal sanitation	35 U	Processing record	s	63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection		64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		-	Filling procedures		65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam		66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container I	nandling	67
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing ha	andling	68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation proced	ures	69 O
Ventilation	14 A			41 A	Process. defect actions plant		70 O
Facilities approval	15 A	Postmortem dispositions 43		42 A	Processing control inspection		71 O
Equipment approval	16 A	Condem	ned product control	43 A			 -
(b) CONDITION OF FACILITIES EQUIPMENT		Restricte	ed product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 A	Returned	and rework product	45 A	Inspector verificati	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampling	g procedures	47 A	Inspection supervision		76 A
Dry storage areas	21 A			48 A	Control of security items		77 A
Antemortem facilities	22 A			49 A	Shipment security		78 A
Welfare facilities	23 A	Storage and use of chemicals 50		50 A	Species verification		79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boni	ng trim	51 A	Imports		81 N
Personal dress and habits	25 A	Boneless	meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredier	nts identification	53 A			
Sanitary dressing procedures	27 A	Control of restricted ingredients 54					

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Tarariras
	June 29, 2000	Establecimientos Colonia	COUNTRY Brazil
Dr. M. Douglas parks	Dr. Hector I azaneo		ceptable/ Unacceptable

- 34. Residues from previous day's use on support brackets.
- 35. The carcass split saw was not completely cleaned between uses.
- 28. The system of bagging the bung was ineffective and resulted is some contamination. Many of the tails coming from slaughter had feces and hair on them